

Norwegian Sea

January 10, 2004 - CAS

Item #	Ref. No.	Area	Deficiency	Corrective Action
1	27	Big Apple Cafe	The Interior spaces of the juice machines at the starboard and port side drink stations were heavily soiled with dust.	Corrected.
2	21	Big Apple Cafe	The lids on the ice machines at the starboard and port side drink station were cracked.	The lids have been replaced with new ones.
3	6	Potable water	On 10/23/03 from 10:00 AM to 8:00 PM, the analyzer chart recorder at the far point recorded the free chlorine residual in the distribution system to be 0.05 PPM. On the same day, the chart was left on the recorder an additional 2 hours, from 10:00 AM to 12:00 PM.	Proper procedures implemented.
4	8	Potable Water		Logbooks in place and proper procedures implemented.
5	33	Main Galley / Deck 4	There was a hole in the bulkhead at the Seven Seas ice cream distribution area where the fire sprinkler piping penetrated the bulkhead. This makes the area difficult to clean and provides access for insects.	The hole has been covered and an easy cleanable surface has been obtained.
6	21	Main Galley / Deck 2	Rectangular steam kettle OB 51.2-F3 was posted out of order. The unit is awaiting spare parts and has been out of order for two months. There was sufficient capacity for preparation that this did not directly affect operations.	A new steam kettle has been ordered and will be installed, when delivered.
7	36	Crew Galley	The light over the tilting pans was not working causing the area to be very dark.	Broken lights have been replaced.
8	21	Crew Galley	The cabinets under the fryers were corroded making the areas difficult to clean.	Iron plates replaced with stainless steel.
9	26	Main Galley / Deck 2	Five sheet pans were found soiled with food residue and stored as clean.	Improved cleaning routines and supervision have been implemented.
10	20	Main Galley / Deck 2	Numerous sheet pans were severely dented, making proper cleaning difficult.	A replacement schedule for said pans has been implemented
11	37	Provision – Ice box	The drain line of the condenser unit was disassembled and the drain was draining into a plastic trashcan.	Drain line repaired.
12	27	Provision – Fruit box	The blower unit installed on the bulkhead near the condenser was heavily soiled with dust and debris.	Area has been cleaned.
13	21	Cold Rooms	The condenser units in the following cold rooms had exposed piping due to missing covers: Crew Galley, Buffet Preparation Milk, Egg. This was noted on previous inspections.	New covers made in stainless steel and installed.
14	21	Food Service - General	The non-food contact surfaces of older equipment had gaps, seams, holes and other difficult to clean features.	Ongoing maintenance
15	33	Food Service - General	The Bulkheads, Deckheads and decks in many of the food service areas had loose profiles, holes, exposed piping and wiring, broken deck tile and recessed grouting making the areas difficult to clean.	Ongoing Maintenance